



## Fresh whipped cream

There's nothing better than real, fresh whipped cream. I use this base recipe from Add a Pinch, and make it my own depending on what I'm serving it with.

### Ingredients

- ✓ 1/2 carton heavy cream
- ✓ 2 tablespoons powdered sugar
- ✓ 1 teaspoon homemade vanilla extract
- ✓ 2 dashes cinnamom

### Directions

1. Put into a clean bowl and beat until it gets nice and clotted, about 5 minutes.
2. Scrape down the sides and stir to combine. Serve chilled. This recipe makes at least 5 - 8 servings of a tablespoon each.